

Gaston Yost

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SUMMARY

Chef with a track record building high-impact solutions and improving retention.

WORK EXPERIENCE

Executive Chef — Breitenberg - Armstrong (Dec 2016 - Nov 2024)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.

Pastry Chef — Olson and Sons (Jan 2017 - Apr 2018)

- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Maintained food cost under 22% with vendor negotiations and waste controls.

SKILLS

Cuisine Styles

Plant-based • French • Mediterranean • Asian Fusion • Pastry

Kitchen Skills

Butchery • Plating

Operations

Catering • HACCP

Soft Skills

Time Management • Quality Control

ACADEMIC BACKGROUND

B.A. Hospitality Management, Hodkiewicz, Quitzon and Dickens Institute (2026)

CERTIFICATIONS

- Food Safety Manager